

PRESS RELEASE

TUESDAY, MAY 9, 2023



AN URBAN EDEN AT CHEVAL BLANC PARIS
FROM JUNE 1 TO SEPTEMBER 15, 2023

A terrace perched on the 7th floor of Cheval Blanc Paris, a lush green haven overlooking the Seine with breathtaking views of the City of Light: here is Notre-Dame-de-Paris cathedral, further off are the Eiffel Tower and the Sacré-Cœur...

In fine weather, this vibrant rooftop transforms into Le Jardin, a restaurant dedicated to exciting culinary experiences. An urban paradise where tomatoes and strawberries take pride of place under the direction of Executive Chef William Béquin, working in tandem with Arnaud Donckele.



A VIBRANT DECOR

In this 650 square-meter sky garden, chic, warm shades of red dance with white in a custom-made decor designed to celebrate refinement and the French *art de vivre*.

Walkways lend a bucolic air, trimmed with greenery, *Crocsmia* flowers that flutter in the breeze, the delicate corollas of *Hummingbird Fuchsia* and refined purple-hued *Kadora* shrub roses...

In a delightful surprise, an herb garden with multiple varieties of thyme (wild, lemon), coriander and fragrant basil keep company with tomato vines and strawberry plants.

A spirited decor that blends into the gastronomic experience.

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AN ODE TO FRESHNESS

Green Zebra, Pineapple, Black Krim, Olivette, Roma... heirloom tomato varieties of exceptional quality are grown in southwestern France by Christophe Latour and, more surprisingly, in the capital by the market gardener Plantation Paris, two producers who are committed to respectful and sustainable agriculture. Freshness and refinement are on the menu and the Chefs' recipes charm with their creativity: *"tuna tataki with yellowtail, coeur de pigeon cherry tomatoes, mint and shiso"* or a *"colourful cherry tomato tart with pineapple tomato and basil sorbet"*, a must-try recipe with an exquisite blend of textures. Some other main courses play it a little wild, for example *"stuffed cocktail tomatoes with chicken and confit lemons, olives and marjoram"* or *"French toast, grilled and caramelized with tomato and Iberian bellota, served with Green Zebra and fennel sorbet"*.

Strawberries, too, make an unexpected appearance in chilled *"Marmade tomato soup served tableside with strawberries, watermelon and burrata"*, but it is on the dessert menu that their rich flavours and suaveness come into their own. Created by Pastry Chef Maxime Frédéric and his team, these treats are exquisitely light. Among them: strawberry tart, vacherin and creamy Italian ice-creams served in refreshing coupes for a moment of pure gourmet delight.

An enchanted Jardin that promises blue skies, sunshine and happiness all the way.

OPEN FROM JUNE 1 TO SEPTEMBER 15, 2023

RESERVATIONS

+33 (0)1 79 35 50 22

LETOUT.PARIS@CHEVALBLANC.COM

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CHEVAL BLANC PARIS

In 2021, the Cheval Blanc collection reveals its urban Maison in the heart of Paris. Overlooking the Seine, just a stone's throw from the Louvre and the Marais, Cheval Blanc Paris breathes new life into La Samaritaine's iconic Art Deco building. Showcasing the French art de vivre and inspired by a bold, contemporary spirit, its 72 keys - 26 rooms and 46 suites - along with its living areas, restaurants and well-being facilities were imagined by architects Edouard François and Peter Marino. Chef Arnaud Donckele orchestrates a culinary symphony at the gastronomic restaurant Plénitude - a three-Michelin-starred restaurant, whilst Pastry Chef Maxime Frédéric oversees the Maison's entire gourmet composition. Completing the culinary offering, the 7th floor is home to a contemporary Parisian brasserie, Le Tout-Paris, as well as an Italian restaurant, Langosteria, opening onto a spacious tree-lined terrace, embracing the most beautiful views of Paris. At the heart of the Maison, a curved swimming pool adorned with mosaics is an invitation to a sensory escape. Not forgetting the exclusive Dior Spa Cheval Blanc Paris for a holistic immersion in the world of Maison Dior. Dreamt up for children by sailor Maud Fontenoy, Le Carrousel kids' club celebrates the family spirit and the importance of environmental awareness. Intuitively pre-empting every desire, the Ambassadeurs carefully carve out each detail, each gesture, each personal touch to ensure every stay is an unforgettable one. Cheval Blanc Paris: more than a new address, it is a destination.

Cheval Blanc Paris | 8 quai du Louvre | 75001 Paris – France
+33 1 40 28 00 00 | www.chevalblanc.com

PRESS CONTACTS

LVMH HOTEL MANAGEMENT

Anne-Laure Pandolfi
+33 (0)6 09 87 72 01 - a.pandolfi@lvmh.com

CHEVAL BLANC PARIS

Chloé Daruty de Grandpré
+33 (0)6 08 06 01 97 - c.daruty@chevalblanc.com

UK

The M Collective: Patty Kahn Saunders
+44 779 262 7672 - chevalblanc@themcollective.com

USA

PR Consulting: Jennifer Brady
+1 (212) 228-8181 - chevalblanc@prconsulting.net

DUBAÏ

Z7: Kathryn Wingrove
+971 55 129 8689 - kathryn@z7communications.com

JAPAN

Afumi:
+81-(0)3-6451-1568 - info@afumi.co.jp

ASIA

Heavens Portfolio

Hong Kong SAR: Shirley Koo
+852 2570 9218 - hkoffice@heavensportfolio.com

Singapore: Franscisca Soelaiman
+84 169 731 0838 - directorsea@heavensportfolio.com

India: Daisy Basumatari
+91 7838608383 - mediaindia@heavensportfolio.com

Mainland China: Amos Chen
+86 13581848831 - beijingmedia@heavensportfolio.com